



SUN MOUNTAIN
LODGE

VALENTINE'S DAY

FIRST COURSE

Smoked salmon carpaccio, arugula, crème fraîche, capers, lemon zest, evoo, grilled baguette

~or~

Mediterranean burrata, mixed greens, marinated artichoke hearts, olives, basil, evoo, warm baguette

~or~

Caramelized onion soup, Gruyère crostini

🍷 Dog Point Sauvignon Blanc, NZ, 2024 -- \$15

MAIN COURSE

Surf & turf, beef filet, butter-poached lobster tail, fingerling potatoes, brussels sprouts, drawn butter, charred lemon

~or~

Honey mustard roasted chicken, roasted chicken glazed with whole-grain mustard, honey, and herbs, fingerling potatoes, brussels sprouts

~or~

Shrimp scampi, wild shrimp sautéed with garlic, white wine, lemon, and butter, linguini, parsley, chili flake, shaved Parmigiano-Reggiano

🍷 Heritage Chardonnay, Washington State, 2023 -- \$13

DESSERT

Sweetheart sundae, vanilla bean and dark chocolate ice creams, huckleberry compote, whipped cream, heart sugar cookies

🍷 Seven Daughters Moscato -- \$13

Mignardises, chocolate truffles, fruit pate de fruit, chocolate-covered strawberries

Additional wine pairings:

🍷 /course = \$30/person or à la carte.

\$85

PER PERSON

+ gratuity & taxes & fees.